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1886

Lentil

Disp U.S. 393,923

A.D. 1886, 1st MAY. N° 5946.

RECORDED

PROVISIONAL SPECIFICATION.

Improvements in the Manufacture of Bread.

I SAMUEL PRESTON, of 103 High Street Ramsgate, in the county of Kent, Baker and Confectioner, do hereby declare the nature of this invention to be as follows :—

My invention relates to improvements in the manufacture of bread the object of the invention being to render the bread more nutritious and agreeable to the palate, and less liable to induce constipation than bread made in the ordinary manner.

In carrying out my invention I employ a mixture or compound of lentil flour, wheaten flour and almond oil in about the following proportions videlicet; about one and a half pounds of lentil flour to about one stone of wheaten flour and one ounce of almond oil.

The compound is then mixed with yeast and made into dough and baked in the usual manner.

I propose to call bread made according to my invention "lentilalmo bread."

Dated the 1st day of May 1886.

G. F. REDFERN,
Agent for the Applicant.

[Price 4d.]

COMPLETE SPECIFICATION.

Improvements in the Manufacture of Bread.

I SAMUEL PRESTON of 103 High Street, Ramsgate, in the county of Kent, Baker and Confectioner do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

My invention relates to improvements in the manufacture of bread the object of the invention being to render the bread more nutritious and agreeable to the palate, and less liable to induce constipation than bread made in the ordinary manner.

In carrying out my invention I manufacture my improved bread from a mixture or compound of wheaten flour lentil flour and sweet almond oil in about the following proportions videlicet. I take the lentil flour and sweet almond oil in the proportions of about one and a half pounds of lentil flour to one stone of wheaten flour and one ounce of sweet almond oil. The above proportions are those which I have found to give good results but it will be obvious that they may be somewhat varied.

In manufacturing my improved bread I set the sponge for common bread in the usual way; when the sponge is ready I add the salt and water and well break it up, I next add the lentil flour and sweet almond oil and thoroughly mix it. I then make it into dough in the usual way. When risen it is then fit for baking.

I propose to call my improved bread "Lentilalmo bread."

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is:

The improved bread herein described that is to say, bread manufactured from wheaten flour, lentil flour, and sweet almond oil substantially as above described.

Dated the 3rd day of August 1886.

G. F. REDFERN,
Agent for the Applicant.

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1886.